

**APPENDIX A**  
**"CLEAN" VERSION OF EACH PARAGRAPH/SECTION/CLAIM**  
**37 C.F.R. § 1.121(b)(ii) AND (c)(I)**

**CLAIMS:**

*sub E1* 1. (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt% from a cereal or mixture of cereals in which any ingredient employed in the process will not decrease soluble  $\beta$ -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals, the process comprising the steps of:

treating at least one cereal to reduce  $\beta$ -glucanase activity in the treated cereal;

forming an aqueous cereal slurry containing from 10% to 30% by weight of the treated cereal, the cereal being wet or dry milled; and

mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

*D1* 5. (Amended) The process of claim 1, wherein the cereal is a malted cereal selected from oats, barley and a mixture thereof.

*D2* *sub E2* 6. (Amended) The process of claim 1, wherein the step of treating the at least one cereal comprises heat treating the cereal sufficiently to lack  $\beta$ -glucanase activity.

*sub E2* 28 (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt% from a cereal or mixture of cereals, the process comprising the steps of:

treating the cereal or mixture of cereals to reduce  $\beta$ -glucanase activity in the treated cereal;

utilizing enzymes during the process having  $\beta$ -glucanase activity sufficient only to eliminate from the treated cereal or mixture of cereals not more than 50% of soluble  $\beta$ -glucan which is contained before the process is effected in the cereal or mixture of cereals.